

Original document

MATERIALS FOR PROCESSED FOOD TO BE COOKED

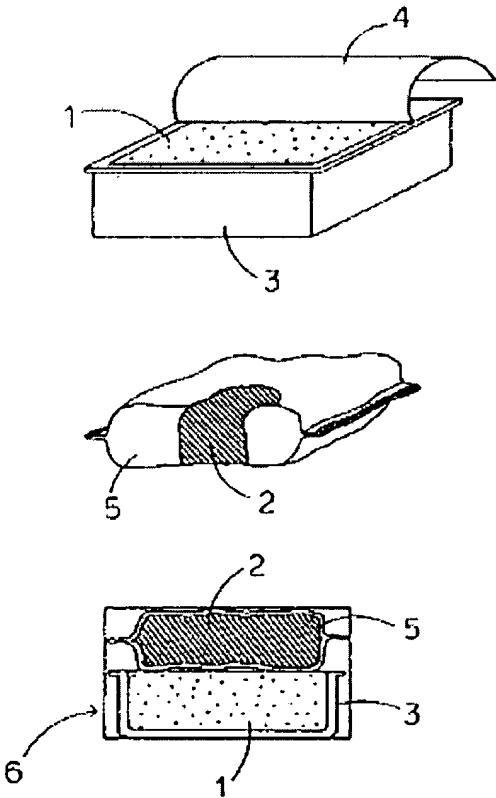
Patent number: JP60062959
Publication date: 1985-04-11
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Classification:
- international: A23L1/24; A23L1/39
- european:
Application number: JP19830171659 19830917
Priority number(s):

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Abstract of JP60062959

PURPOSE:The titled food materials that are in a separated form into a roux mainly composed of fat, spices and flavors and a milk ingredient containing fat and milk, thus being good in storability, and cooked into soup or curry of rich in flavor, taste and color no worse than hand-made.

CONSTITUTION:Vessel 3 is filled with a roux 1 which is made by mixing food oil or fat with pepper, laurel, oregano and other spices, salt, sugar, chemical flavors, animal or vegetable protein hydrolyzate, when needed, further wheat flour, and gums and covered with a lid 4. In the meantime, food oil or fat is mixed with animal milk, its defatted milk or condensed milk to prepare a milk ingredient of less than 0.85 hydroactivity 2, which is put in a pouch 2 and sealed. Then, the vessel 3 and the pouch 5 are piled up in the carton and packaged.



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